/135 cont./
exchange for brandy, wheat, or maize (for exchange and barter rates, see "Trade" /see pp. 92-94 /). Within the family each one harvests for himself as many leaves as he happens to need; otherwise the father of the family usually barters for the entire family. Harvest time is throughout the year (Ill. 174 /see p. 277 /).

Before use the leaves are roasted in a clay bowl and then carried around in the colored wool pouch (kwatandyáha), together with a small calabash containing lime. The lime (kwatánd) is obtained from limestone (kwatandkwát) which crops out at various places throughout the region and which men and women look for as it is needed, or the husband sends his wife to fetch a few stones. These pieces of limestone are put in a vigorously fanned fire for two hours, /136/ then in a clay bowl, and cold water is poured over them. After that the cracked stone is pounded to powder. To enjoy it, one takes a handful of leaves out of his pouch and puts them in the mouth and chews them for a while, until the lime can be added. Care must be taken that neither the tongue nor lips come in contact with the lime. Beginners press the coca mash flat against their tongues with their gums and sprinkle a pinch of lime from the pear-shaped, absolutely unadorned calabash (kwatandóka) upon it; practiced coca-chewers take a pinch of lime on the back of the hand between thumb and index finger and toss it into the open mouth with a flourish. The green saliva copiously produced is partly spat out, but most of it is swallowed. In the case of old people it often runs out of the mouth and drips on the clothing (Ill. 179 /see p. 280 /).

According to my experiences among the Paez and the coca-chewing Colombian workers, the harmful effect of coca seems to be exaggerated in most of the studies on the subject. Of interest, however, are the data of C. Gutiérrez Noriega (1952), who investigates the psychological and physiological effect of taking coca, especially among the Peruvian Indios. There, in the region of the greatest coca consumption, two to four kilograms per person and year, the daily amount of food for a worker is only about 2,000 calories per day. With a simultaneous drinking of brandy and an inadequate diet, physical and mental consequences

/178 cont./

361 who have established coffee and sugar-cane plantations and [563 cattle ranches. The natives occupy the steep and barren sec- [177] tions.

[342] The pueblo of San Andrés consists of 23 bahareque houses /houses with walls made with two faces of sticks with mud and stone between them/ with thatched roofs. Only one is of brick and tiles. In its general lines the plan is reminiscent of that of Spanish centers: a central plaza with houses around it.

346 The church, which is large, thatched, and white, has a hand- 361 some façade, with a bell tower, arches and columns, a style reminiscent of colonial architecture; it stands in the center of the plaza and was built in the first decade of the nineteenth century by Padre Joaquín Núñez y Tobar. On its south side there stands a large, very old and dilapidated building where the school and the rectory functions; on the other sides it is surrounded by the colonists' houses.

366 There are two stores with a regular supply of merchandise, and on Wednesdays there is a small market where one beef, a few agricultural products, and chicha are sold.

133 Toward the end of the Pisimbalá valley are found the not 175 very extensive plateaus of Argentina and El Rodeo. El Rodeo has marked historical significance; for a long time it was called Segovia. In the spirit of conquest and colonization, the town of Nueva Segovia was founded there by Captain Hernando Arias Saavedra in accordance with the mandate of Governor Sancho Espinar, who in 1578 gave up these lands after his vainglorious campaign against the Paez. It was short-lived. On this same plateau Mosquera's rebellion against the government of Don Mariano Ospina Rodríguez was won by his spectacular victory over the government forces headed by [637] General Joaquín París (1). In spite of this, the markets for

1. González, David. Los paeces /The Paez/, manuscript.

4;Bernal Villa--3 E-5 (1952-1953) 1953 SC15 Paez SC15

/178 cont./

several leagues around were supplied for a long time with the salt extracted from the three salt deposits that still exist in Segovia. Across from these and on the other side of the Ullucos, in Vivorá, another salt deposit was also exploited.

At the confluence of the small stream called El Escaño and the Pisimbalá, on the right bank of the latter and at the foot of the ridge of Aguacate, the Archeological Park of /179/ Tierradentro, a branch of the Instituto Colombiano de Antropología, is located on an alluvial terrace covering an area of two hectares. Founded some 15 years ago, it is in charge of the care and conservation of the archeological monuments, which have been known to the scientific world since 1936, but to which reference was made as early as around the penultimate decade of the last century, when Dr. Carlos Cuervo Márquez carried out his explorations through the "lands of the Paez and much of the Nevado del Huila." Subterranean necropolises with columns, colonnades and niches, black and red geometric painting on a white background, statuary very similar to the Augustinian, ceramics and metalwork are the principal exponents of this culture hardly known in descriptive form.

The Archeological Park of Tierradentro has served as the center of operations for the scientific expeditions which the national government has sponsored, fostered, and supported during the last 15 years.

II

Over the Zigzags of the Road

In order to travel on winding roads one needs horses resistant to fatigue; a dashing spirit must yield to a solemn step, firm tread, and steady pace.

7:Hernández de Alba E-5,4 (no date) 1946 SC15 Paez SC15
Moguex

of manioc, arracacha, potatoes, beans, sweet maize, and pieces of meat. Meat is sometimes roasted. Maize, the staple, is made into tortillas or soup, or is roasted on the ear. Coffee, much of which is consumed, is roasted in a pottery vessel, ground, and made into an infusion sweetened with coarse sugar.

Kitchen utensils include pottery ollas and vessels, and a footless elliptical stone metate with a central concavity, which lies directly on the floor or is supported on sticks driven in the soil. Meat is kept smoked over the fireplace, and other food is stored on shelves of cane woven into the roof sticks or in hanging hemp bags or gourds. Each gourd has a broad half-gourd suspended above it, open side down, so that a rat descending from above slides off the gourd onto the floor.

The first daily meal is taken at daybreak and consists of "mute." There is no noonday meal, but the evening repast resembles breakfast. Between meals, the Indians chew coca two or three times to sustain their strength and allay hunger. For refreshment and stimulation, they drink guarapo, carrying it to work in gourds.

They cultivate pepper (ají) for a condiment, but purchase salt in the weekly market. The latter is so scarce that instead of mixing it with food they pass a lump around, each person licking it. Before the Conquest, three salt deposits were exploited in this territory, the most important being that near the modern municipality of Belalcázar or Páez. Here the local chief had the salt water boiled down to obtain blocks of salt, which he traded with other tribes for diverse products, or with which he bought help in his wars against the neighboring *Pijao*. Sometimes he permitted other *Páez* to exploit the deposit. Near the present-day Indian center of Ricaurte on the Ullucos River is another salt works that was much used in ancient times, but today is abandoned. Another source of salt was at Huila, where, during the Conquest, the Indians ambushed the Spaniards who sought it, and killed their horses.

HOUSES AND VILLAGES

Each *Páez* and *Moguez* family has its own house, located on a point or flat place in the mountains some distance from its neighbors. The aboriginal house seems to have been rectangular, which still is the only form. It was so lightly constructed of cane and sticks with thatched roof that the Spanish soldiers during the foundation of San Vicente de Páez "carried some Indian houses to their barracks because they were small and suited to it" (Aguado, 1931, vol. 3, book 16, ch. 9). Some distance from the dwelling, they always built a small woman's house. Under Spanish influence, some houses were divided into rooms, and built more solidly of "bahareque" construction, i. e., walls consisting of two faces of sticks with mud and rocks between (pl. 185).